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>Title: **EP0260573A2: Process for preparing a hydrolysed lecithin, and the use of hydrolysed lecithin** [German][French]

Derwent Title: Hydrolysed lecithin prodn. - by enzymatic hydrolysis in small amt. of water contg. calcium salt [\[Derwent Record\]](#)

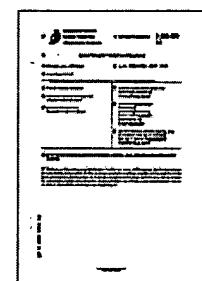
Country: EP European Patent Office (EPO)

Kind: A2 Publ. of Application without search report (See also: [EP0260573A3](#))

Inventor: Ziegelitz, Rüdiger;  
Nasner, Alice, Dr.;

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Assignee: **Lucas Meyer GmbH & Co**  
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Published / Filed: 1988-03-23 / 1987-09-08

Application Number: **EP1987000113084**

IPC Code: **A23J 7/00; B01F 17/00;**

Priority Number: 1986-09-18 **US1986000908688**

Abstract: Hydrolysed lecithin is prepared from a lecithin substrate. The starting material is mixed with bout 5 to about 30 % by weight of water containing bout 0.01 to about 0.5 mol of a water-soluble calcium salt and a lecithin-hydrolysing enzyme, giving a hydrolysed lecithin with improved emulsifying capacity and increased lysophospholipid content which is highly suitable for use as an emulsifier, in particular in foods.

INPADOC Legal Status: [Show legal status actions](#) [Get Now: Family Legal Status Report](#)

Designated Country: BE DE ES FR GB IT LU NL SE

Family: [Show 4 known family members](#)

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Description: [Expand full description](#)

- + **Beispiel 1**
- + **Ausgangsmaterial:**
- + **Hydrolysiertes Lecithin:**
- + **Beispiel 2**
- + **Beispiel 3**
- + **Beispiel 4**
- + **Beispiel 15**

First Claim: [Show all claims](#) 1. Verfahren zur Herstellung von hydrolysiertem Lecithin mit verbessertem Emulgiervermögen, dadurch gekennzeichnet, daß Lecithin mit ungefähr 5 bis ungefähr 30 Gew.-% Wasser, welches ungefähr 0,01 bis ungefähr 0,5 Mol eines wasserlöslichen Calciumsalzes und ein Lecithin hydrolysierendes

Enzym enthält, während einer ausreichenden Zeitspanne gemischt wird.

Forward  
References:

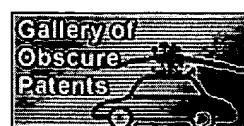
[Go to Result Set: Forward references \(2\)](#)

PDF	Patent	Pub.Date	Inventor	Assignee	Title
	<a href="#">US5650190</a>	1997-07-22	Buikstra; Friso Pieter Martinus	Campina Melkunie, B.V.	Heat-stable oil-in-water emulsions stabilized by hydrolyzates
	<a href="#">US5314706</a>	1994-05-24	Colarow; Ladislas	Nestec S.A.	Heat-stable oil and water emulsion and preparation thereof

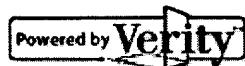
Other Abstract  
Info:



None



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